



Baileyana Chardonnay

Bright fruit flavors of Asian pears, vanilla, lemon, and tropical undertones are the signature characteristics of this delightfully rich and well balanced Chardonnay. The nice acid structure makes this wonderful wine enjoyable with many styles of cuisine. Bon appetite!

Grilled Sea Bass with Mango Roasted Red Pepper Relish

Serves 2 as an entrée or can be doubled

1 tablespoon rice wine vinegar
1 tablespoon toasted sesame-chili oil
½ tablespoon white wine Worcestershire sauce
Kosher salt and fresh ground pepper to taste
2 Sea Bass (Chilean, if possible) filets (about a pound)

Relish

1 cup diced fresh or frozen mango
¼ cup halved Cherry tomatoes
¼ cup diced roasted red bell pepper
¼ cup chopped sweet onion (Maui or Vidalia preferred)
1 tablespoon minced jalapenos
2 tablespoons chopped fresh cilantro
¼ teaspoon ground ginger
½ teaspoon chopped fresh thyme
¼ teaspoon ground white pepper
Kosher salt

In a glass dish, combine vinegar, oil, Worcestershire and salt and pepper to taste. Marinate sea bass for 2 hours, covered and refrigerated.

To make relish, in a small mixing bowl, combine all ingredients and stir thoroughly. Season to taste. Once again cover and refrigerate for 2 hours.

Remove sea bass from marinade. Over a hot charcoal fire or under the broiler, cook 3-4 minutes per side, or until fish is just done. Don't overcook or the fish will dry out.

To serve, place sea bass on plate and top with relish with curried couscous. Enjoy the delicious Baileyana Chardonnay with this dish!